

Tips and Recipes For Thanksgiving Celebration

Thanksgiving in California—the Horn of Plenty centerpiece on a festive holiday table, laden with the traditional turkey dinner with all the trimmings, and the company of relatives and friends, sharing the joy of the day, will be celebrated at the home of two native Californians, Mr. and Mrs. Richard Cramolini, 2510 W. 181st St.

The Cramolinis, who have lived in Torrance for the past six years, have two children, Scott, 6, and Terry Lynn, 5, both attending Arlington school.

Mrs. Cramolini is active in Torrance Welcome Wagon, Riviera Hospital auxiliary, and is a PTA room mother and teacher aide at Arlington. Her many interests include baking, entertaining, decorating, flower arranging, woodwork, bridge and reading.

Her husband is a bank executive in the Management Development Division of Security First National Bank. He is a member of the American Institute of Banking and the Spokesman's Group.

Thanksgiving guests will include Mr. and Mrs. Carl G. Cramoline and family of Sunland, Mrs. Jack Whippes, West Los Angeles and Mrs. Betty Cramolini, Los Angeles.

The family project, the table centerpiece, is a golden sprayed Horn of Plenty on artificial grape leaves with artificial grapes flowing gracefully out of the horn. For a decorative personal touch, Mrs. Cramolini added a few bunches of frosted grapes, which she does by spreading frothy egg white on the

grapes and then sprinkling with granulated sugar. Today's guest cook has submitted her menu for the holiday dinner with instructions for roasting the turkey and recipes for all the trimmings.

- THANKSGIVING DINNER**
- Roast Turkey garnished with Spiced Red Crab Apples
 - Brown Gravy* Cranberry Sauce
 - Chestnut, Apple, Onion and Raisin Stuffing
 - Sauteed Sweet Potatoes
 - Small Onions in Cream
 - Green Beans with Sautéed Mushrooms, Almonds or Bacon
 - Grapefruit and Avocado Salad
 - Cranberry Muffins
 - Pumpkin Chiffon or Chess Pie
 - Coffee
- *If desired with stuffing or if mashed potatoes are preferred in place of small onions.

Roast Turkey
As a guide, a 12 pound turkey will serve 8. Be sure to have the bird at room temperature for best results. Thaw frozen turkey in refrigerator. Freezer wrappers removed and bird covered loosely with waxed paper. (Thawing takes about 24 hours for 13 pounds and under, 2 or 3 days for larger bird.) If you prefer dark meat, purchase a Tom otherwise more white meat is found on the double-breasted hen.

1. Stuff bird just before roasting. Rub inside of

body cavity with a teaspoonful of salt, then stuff, being careful not to pack stuffing tightly as it expands in cooking.

2. Stuff neck cavity loosely, then pull neck skin to back and fasten with long skewer. Wings should be folded to the back and wing tips held in place by pulling neck skin over them. Tie wings close to body if desired.

3. Draw body opening together with small turkey skewers or sturdy toothpicks. Then lace shut with kitchen cord just as a boot is laced. Leave long ends, then cross them and wind around leg ends, then around tail piece. Draw close to body and tie securely. Turkey should be trussed even if roasted unstuffed.

4. Don't forget to add poundage for stuffing for roasting time.

5. Wrap bird completely in aluminum foil.

6. Roast in moderately hot oven, 400 degrees for 20 minutes. Reduce the heat to 350 degrees and roast it from then on 20 minutes to the pound. If the bird is under 10 pounds allow 25 minutes to the pound. About 45 minutes before the cooking time is over you may open the foil and expose the bird for browning. Use pan drippings for frequent basting during this period.

Chestnut, Apple, Onion and Raisin Stuffing

Place 1 cup raisins in boiling water for 5 minutes. Drain well. Add them to 7 cups of soft bread crumbs. Melt ¼ cup of butter. Saute in it for 3 minutes: 1 cup

chopped onion, 1 chopped clove garlic and 1 cup chopped celery. Add these to bread crumbs with 3 cups tart diced apples, ¼ cup finely chopped parsley, 1½ teaspoons salt, ¼ teaspoon paprika and 3 cups chestnuts (To prepare chestnuts, shell and skin and drop into boiling water. Cook until soft and put them through a potato ricer, food mill or blender.)

Sauteed Sweet Potatoes

Scrub potatoes. Cover with boiling water. Add 1 tsp. salt for 3 potatoes. Boil 10-20 minutes. Drain, peel and cut in strips. Saute in butter until lightly browned. If desired you may sprinkle with orange juice and grated orange rind.

Small Onions in Cream

Cook small silverskin onions 15 minutes. Drain. Add thin cream (1 cup for 3 cups of onions). Cook in double boiler until soft. Add salt last 10 minutes of cooking.

Fancy Green Beans

Saute your preference of sliced mushrooms, blanched almonds or 2 or 3 slices of bacon until crisp in med. large skillet. Add two 1 pound cans of French Style green beans, stir until heated and mixed through. Serves 8 generously.

Grapefruit and Avocado Salad

On each individual salad plate place a generous amount of shredded lettuce. Alternate attractively in pinwheel fashion, grapefruit sections and slices of avocado. To top off this salad and make it a sure success, try the following simple dressing:

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YOUR PROBLEMS
by Ann Landers



'Should Be Investigated . . .'

Dear Ann Landers: This past summer we spent three weeks at a lake resort. Our 17-year-old daughter Camille became infatuated with a young man from Scranton whose family had rented the cottage next to ours. Toward the end of the vacation they were together 18 hours a day.

Now that the love-birds are apart they are burning up the mails. He goes to school at Penn State so naturally she wants to go there next fall.

So what's the problem? Camille is adopted and so is the young man. They look so much alike it is frightening. What if these two are brother and sister?

I haven't mentioned this possibility to Camille but both my husband and I are deeply concerned. Advise us, please. —Q.F.J.

Dear Q.F.J.: The origin of adopted children can be checked by your attorney through the agency which arranged for the adoption. I suggest you discuss this situation with the boy's parents and compare reports.

It's a million to one shot that these two are not related but the possibility should be investigated, for your own peace of mind.

Dear Ann Landers: Please set a friend of mine straight. She is a nut who insists that daily dips in a certain little brook near her home have cured her backaches.

She tells everyone that last year at this time her back ached so badly she could hardly do her housework. She wore a special corset and took three kinds of medicine. Finally she got so bad she couldn't get a night's sleep, even with pills.

This spring she decided to take a dip in this little spring near her home, just to cool off. The stream is not deep enough to swim in. She just sort of dunked in it and floated around on her back. The woman insists that after the first dip her back showed definite improvement so she kept at it. Now she claims her back is as good as new.

I don't believe in magic and every time I hear her tell about the miraculous cure I boil. I've always found your column to be sane and sensible. Will you please dispose of this loon once and for all? —IRRITATED

Dear Irritated: It may well be that the soothing action of the current had some therapeutic value, or it may have relieved her tension and made her feel better. So why don't you go back to whatever it was you were doing before (Continued on Page 16)

Area Girls Pledged By Delta Zeta

Delta Zeta Sorority announces the pledging of seven girls from the South Bay area. Those pledged to Mu chapter, on the UC campus at Berkeley were Sharon Burt and Shelagh MacCurdy. Miss Burt, daughter of the David A. Burts, Hermosa Beach, was graduated from Redondo High in 1963. She is majoring in mathematics and physical education.

Miss MacCurdy, daughter of Mr. and Mrs. James C. MacCurdy, 2711 Highcliff Dr., Torrance, and a South High graduate, is majoring in political science.

Two other recent pledges at Berkeley are Miss Cheryl Rae Brown of Hawthorne and Miss Janis Lee Nafel of Inglewood.

Alpha Chi chapter of Delta Zeta at USC pledged Lynn Muldoon, daughter of Mr. and Mrs. William Muldoon, 1501 Espinosa Circle, Palos Verdes, and Jan Albin, daughter of the Clarence Albins, 3144 W. 177th St., Torrance.

Delta Alpha chapter of Delta Zeta at Long Beach State pledged Miss Sharon Reed, daughter of Mr. and Mrs. Jack Reed, 400 Camino de las Colinas. Miss Reed was graduated from South High in June 1963 and is majoring in elementary education.



GINA CORSETINO . . . Spring Bride-elect

Engagement Announced At Party

At a birthday dinner party attended by relatives and close friends, Mr. and Mrs. Frank Corsetino announced the engagement and April wedding plans of their daughter, Gina, and Tom B. Sackman.

The bride-elect, a 1962 graduate of Torrance High School, is employed by the Palos Verdes Peninsula School District.

Mr. Sackman, son of Mr. and Mrs. V. E. Sackman of Torrance, was also graduated from Torrance High School in 1962. He attended El Camino College and is employed by Douglas Aircraft, Long Beach.

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SEASON FOR GIVING . . . Torrance Junior Woman's Club this week presented a check for \$100 to the Southwest Assn. for Retarded Children for the purchase of a slide projector. Shown presenting the check are Mrs. James E. Miel, philanthropy chairman, Mrs. William Faulds, Junior Club president, and Mrs. Dean Thurman, president of the Retarded Children's Assn., accepting the check. Juniors have also voted a \$100 donation to the UCLA Pre-School Cerebral Palsy Clinic for a much needed tape recorder. (Herald Photo)

Luncheon to Be Served At Bazaar

Priscilla Circle of the First Methodist Church, Mrs. William Stoltz, chairman, will serve the luncheon at the annual Christmas Bazaar at the church on Dec. 7. Serving will begin at 11 a.m. and continue until 1 p.m. Serving the luncheon will be Mmes. Walter Clark, Frank Curry, Evan Eckersley, Joe Helphand, J. W. Lievan, Jay V. Neilson, E. C. Pack, and Ernest Tucker.

Homemade vegetable soup, a variety of sandwiches and an assortment of homemade pies will make up the menu.

Mrs. Stoltz states that reservations are not necessary and invites the public to enjoy the luncheon of home-cooked foods.

Garden Club to Study Holiday Decorations

"Holiday Decorations" will be the topic of the meeting of the Riviera Garden club on Nov. 26 at the home of Mrs. Gene Voorhees, 305 Avenida Atezada.

The program will be presented by a group of club members who will display a holiday decoration which they have made and then will give instructions in the making of the decoration.

Mrs. Thomas Stuelpnagel will demonstrate holiday floral arrangements using red flowers and evergreens. Mrs. H. H. Breneman will give lessons in making a topiary tree and Mrs. Robert Short will demonstrate the making of wreaths from plastic and artificial materials.

Succulents and tree ornaments will be used by Mrs. Robert Atha for her demon-

stration of a Christmas arrangement.

Mrs. John Johnson, president, held a board meeting at her home on Nov. 12 at which time plans were made for the club's annual progressive dinner to be held Dec. 15.

Attending this meeting were Mmes. Howard Swarthout, dinner chairman; H. H. Breneman, vice-president; Neill Scott, secretary; Robert Atha, Edgar Fuller and Robert Kimes.

In San Diego

Mr. and Mrs. Roy Apsey, 5306 Halison, spent last weekend in San Diego as guests of Mrs. Apsey's son and wife, Lt. and Mrs. Carl Haker, Lt. Haker has been transferred to Corpus Christi, Tex. He and Mrs. Haker will leave for his new assignment next week.



PREPARE FOR THANKSGIVING . . . The table centerpiece for the Thanksgiving dinner table, a golden sprayed Horn of Plenty, occupies the time and effort of Mrs. Richard Cramolini, her son, Scott, and daughter, Terry. The Horn of Plenty is filled with artificial grapes and placed on a base of grape or autumn leaves. Guests have been invited and the dinner menu is planned for this national holiday observance. (Herald Photo)

Newlywed H. H. Benefiels Establish Lomita Home

Western Avenue Baptist Church was the setting for the two o'clock wedding on Saturday, Nov. 9, when Miss Kathlynn Smith, daughter of Mr. and Mrs. Walter Smith, 2366 W. 255th St., Lomita, plighted her marriage promises with Howard H. Benefiel. Parents of the bridegroom are Mr. and Mrs. Raymond Benefiel of Lodi, Calif.

Rev. Charles Hughes Jr., officiated at the wedding ceremony as Mrs. Leaty Hennessey, organist, played the nuptial music. She also accompanied Steve Wolfe, who sang "Hawaiian Wedding Song."

Mr. Smith escorted his daughter to the altar. She wore a floor length gown of Chantilly lace and nylon. A pearl tiara secured her full elbow length veil and she carried a bouquet of white roses encircling white orchids.

Miss Karol Smith was the maid of honor and bridesmaids were Misses Tami Moberg and Ginny Miller. Their gowns were of fuchsia chiffon and each carried white roses tied with fuchsia ribbons.

David W. Benefiel stood as best man and ushers were Dick Radtke and Bob Beck.

After the marriage, the 110 guests attended a reception at 22833 S. Arlington Ave. Kathy Smith was in charge of the bride's book.

The newlyweds spent a honeymoon at Lake Cachuma and Santa Barbara. Their new address is 2318 W. 248th St., Lomita.

Stewarts Hosts

Among the celebrants at the Dominguez Golden Bull Restaurant were Mr. and Mrs. Bernard Stewart of Torrance, who entertained six guests to observe Mrs. Stewart's birthday anniversary.



MRS. HOWARD H. BENEFIEL . . . Married Nov. 9 (Photo Arts Studio)